



BASTIONI 2020



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| Vintage | 2020 (first harvest in 2002). |
| Appellation | Chianti Classico D.O.C.G. |
| Variety | Sangiovese 80% Merlot 18% Malvasia Nera 2%. |
| Main Features | Bastioni blends the elegance and pleasantness of Sangiovese, with the roundness and complexity of the small portions of Merlot and Malvasia Nera. A succulent wine with ripe tannins that lend complexity and character. |

CHARACTERISTICS OF THE TERRITORY

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| Origin | The 7 hectare vineyard, with a south-southwest exposure, is located in the prestigious denomination of Chianti Classico, in the municipality of San Casciano Val di Pesa. |
| Soil Type | Clayey-calcareous, rich in skeleton and well drained. |
| Average Vineyard Age | 25 years. |
| Climatic Conditions | Continental, with cold winters and dry, warm summers, that enhance the perfect ripening of the Sangiovese. |

VINIFICATION, AGEING AND REFINEMENT

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| Harvest Methodology | Manual harvest and immediate transfer to the cellar with manual sorting of the grapes. |
| Alcoholic Fermentation | At controlled temperature of about 25°. |
| Malolactic fermentation | Spontaneous in steel vats. |
| Refinement and ageing duration | 15 months in barrels and barriques, and 3 months in bottles. |

TASTING NOTES

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| Colors | Intense and rich ruby red, with soft garnet highlights. |
| Perfumes | Small red berries and spices blend with the notes of black cherry compote. |
| Taste | Complex and sapid in the mouth, with a decided and captivating tannin structure. With a long finish, it pairs magnificently with the pleasures of the table. |